

Table 1

Kind of Component		Name of Maker	Trade Name
Sugars	Sugar	K.K. Itohchu Seito	JOHAKUTO
Amino Acids	Glutamic Acid Na	K.K. Ajinomoto	AJINOMOTO RC
Hydrolyzed Proteins	Hydrolyzed Protein (Vegetable)	K.K. Ajinomoto	AJIZO-KF
	Hydrolyzed Protein (Animal)	K.K. Riken Vitamin	HAP -- L
Extracts of Vegetables	Onion Extract	K.K. Nikken Food	ONION EKIS
Extracts of Meats	Chicken Extract	K.K. Ariake Japan	CHICKEN EKIS 7051
Yeast Extracts	Yeast Extract	K.K. Takeda Kirin Food	KOUMI (PASTE)
Spices	Garlic	K.K. Riken Kagaku Kogyo	GARLIC PASTE S

Table 2

	Not Added	0.1%	0.5%	1%	2%	3%	5%	7%
Not Added	2.5	---	---	---	---	---	---	---
Sugar	---	3.0	3.5	4.2	4.0	4.0	3.7	---
Glutamic Acid Na	---	3.1	3.7	4.6	4.5	4.1	4.0	---
Hydrolyzed Protein (Vegetable)	---	3.2	3.9	4.7	4.6	4.5	4.1	---
Hydrolyzed Protein (Animal)	---	3.0	3.8	4.0	4.4	4.5	4.2	3.9
Onion Extract	---	3.7	4.5	3.8	3.2	2.7	---	---
Chicken Extract	---	3.0	3.5	4.0	4.3	4.3	4.8	4.5
Yeast Extract	---	3.2	4.0	4.7	4.2	4.0	3.6	---
Garlic	---	3.2	4.0	4.5	4.4	4.2	3.9	---

Evaluated up to 7% section as to hydrolyzed protein (animal) and chicken extract.

Table 3

How to Season	Concentration of Seasoning Component	Baking	Flavor	Feeling Upon Eating
Unseasoned	0%	No.	2.0	2.3
Kneaded	Sauce 1.0%	No.	2.4	2.4
Kneaded	Sauce 7.0%	No.	3.4	2.6
Unseasoned	0%	Yes.	2.7	2.7
Sprayed	Sauce 0.2%	Yes.	3.0	3.4
Kneaded	Sauce 0.2%	Yes.	2.9	3.1
Kneaded	Sauce 0.5%	Yes.	3.6	3.4
Kneaded	Sauce 1.0%	Yes.	4.1	3.8
Kneaded	Sauce 3.0%	Yes.	4.3	3.6
Kneaded	Sauce 5.0%	Yes.	4.8	4.2
Kneaded	Sauce 7.0%	Yes.	4.8	4.3
Kneaded	Sauce 9.0%	Yes.	4.3	3.7
Kneaded	Sauce 11.0%	Yes.	4.0	3.2
Kneaded	Sauce 13.0%	Yes.	3.3	2.5